

# Y10 FOOD - CURRICULUM PLANNING SEQUENCE

Subject	Year	Term	Big Ideas	Topics	
Food preparation and nutrition	Year 10	Term 1 - 35	Introduction of course. Using the 12 skills in the task assessment	Introduction to the course	homework
				3.1 general skills	homework
				3.3 different ways of cooking 3.2 specialist equipment and 3.4 cooking methods/prepare and shape	homework
					homework
					homework
					homework
		Term 2 - 30	3.1 general skills and 3.5 sensory evaluating	homework	
				homework	
				exam test	
				assessment	
		Term 3 - 30	practical afternoon tea assessment	food preparation task 2 - 4.3.6	

Subject Learning Checklist
1.1 why choose AQA
2.1 subject content
3.1 General skills . Going through the 12 skills. This will be covered in all the lessons.
skill1 - general skills - practical
skill 2 - knife skills- practical that will show filleting and portion out a chicken and fillet a fish. There will be practicals to show skill 9 along side
skills 3 - preparing fruit and vegetables - practicals 3.3.2.4 - fruit and vegetables
skills 6 - cooking methods - practicals 3.3.1.1 - cooking food and heat transfer - 3.3.1.2 - selecting cooking methods
skills 5- use of equipment - practicals to show the use of different types of equipment
skills 8- sauce making - practicals 3.3.2.2. carbohydrate.3.3.2.3 fats and oils
3.3.2 - functional and chemical properties of food
3.4.1. food spoilage and contamination-this falls within the lessons
skills 10 - making dough pastry- finishing and shaping - practicals
skill 9 - tenderising and marinating food. - practicals
3.5.3 - sensory evaluating
skills 10 - making dough bread- finishing and shaping - practicals
3.3.2.5 raising agents
Skill 11 raising agents - practicals to follow
skill 12 - setting mixture = practicals to follow
3.2.3.1 - nutritional needs and health
3.2.3.2 - energy needs
3.4.2.1 - buying and storing food
3.6.1.1 - food sources
3.6.1.2 - food and the environment
3.4.2.2. - preparing, cooking and serving food
3.5.1.1 - factors affecting food choice
3.5.1.2.- food choices
3.5.2 - british and international cuisines
All 12 skills needs to be incorporated into the assessment
3.2.3.1 - nutritional needs and health
3.2.3.2 - energy needs
3.4.2.1 - buying and storing food
3.6.1.1 - food sources
3.6.1.2 - food and the environment
3.4.2.2. - preparing, cooking and serving food
3.5.1.1 - factors affecting food choice
3.5.1.2.- food choices
3.5.2 - british and international cuisines

Subject	Year	Term	Big Ideas	Topics
Food preparation and nutrition	Year 11	Term 1 - 35	Task 1 Assessment	4.1 task 1 food assesment. Science task and the task will be sent on the 1st September
		Term 2 - 30	Task 2 Assessment	Task 2 - food preparation assessment 4.3.6
			revision for the exam	Revision for the exam. Making use of the knowledge that was gained in the 2 assessments and also the work completed in year 10.

Subject Learning Checklist
4.3.1 - setting the task
4.3.2 - taking the task and breaking it down
4.3.3 - photograhc evidence
4.3.5.1 - food investigation given to students
research
investigation
anaylsis
15% of the final mark
there are 5 sections of the assessment
4.3.6.1 - food preparation assessment task is given for the students to choose
researching the task
demonstrating technical skills
planning the final menu
making the final dishes - 3 hour practical exam
anaylsis and evaluation
35% of the final mark
the subject knowledge will be the following that will need to be revised
1. food nutrition and health
2. food science
3. food safety
4. food choice
5. food provenance
The use of the revision guide will be necessary
the use of seneca for revision at home
completing exam questions to help with the layout of the questions